

Zimopec Flottoflash

LIQUID PECTOLYTIC ENZYMATIC PREPARATION FOR GRAPE MUST FLOTATION

Conforms with the International Oenological Codex. Not derived from genetically modified organisms.

Allergen free.

A liquid enzymatic preparation with pectolytic action, obtained from a strain of *Aspergillus niger*. Zimopec Flottoflash is recommended for treatment during the grape must flotation phase. Its effectiveness in breaking down pectins aids the clarification of the product and can make filtration easier.

Specifically for must flotation

Zimopec Flottoflash is a product developed for flotation. It has enzymatic activity that breaks down pectins and assists the formation and growth of floccules that are easier to separate. The advantages deriving from the use of Zimopec Flottoflash are a reduction in the pre-flotation dwell time, a reduction in the use of clarifiers and better growth of floccules, which is reflected in better clarification.

Practicality of use

The liquid formula of Zimopec Flottoflash means that it is extremely practical to use and safer for the operator, as no dust is produced.

Free of undesired secondary activities

Zimopec FLT is free of cinnamyl esterase and β -glucosidase activity. It is therefore not involved in the formation of off-flavour volatile phenols or the reduction in colouring matter in red winemaking.

Composition

Enzymatic preparation with pectolytic action.

Contains maltodextrin.

Characteristics

Appearance: liquid

Colour: dark brown

Dosage

1.0-5.0 ml/hl

How to use

Dilute the product as appropriate with water, must or juice before adding it evenly to the bulk.

Storage

Store in a cool and dry place, preferably between 4-8 °C.

Warning

MD 8/9/1976:

“Solid parts must be removed from the product treated, using the permitted systems, no later than five hours after the addition of the enzymatic preparation. Methanol can form in greater quantities than the permitted amount if the recommended dose is exceeded, or if the solid parts are not separated from the liquid within five hours after the enzymatic preparation has been added.”

Pack sizes

Code 126335 – 25 kg barrels

